

# Italian Chicken Flatbread

**Makes:** 50 servings

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Ingredients	Weight	Measure
Diced green, yellow, and red peppers		3/4 cup
Multigrain flatbread		50 each
Frozen chopped spinach	9 lb	
Butter buds, reconstituted		3 Tbsp
All-purpose flour	3 oz	
Ground nutmeg		1/2 tsp
Skim milk		1 qt 6 oz
Black pepper		1/2 tsp
Light mozzarella cheese, shredded		1 lb 9 ounces
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Diced chicken, fully cooked	4 lb 11 ounces	



## Directions

1. To prepare alfredo sauce: thaw spinach and press out residual water. Reconstitute butter buds according to package directions. Heat to hot but not boiling; whisk in

flour, stirring until smooth. Slowly add milk and stir until thickened. Add nutmeg and pepper. Fold in spinach and cheese.

2. Add peppers to steam table pan and steam for 3 minutes.

3. For each flatbread, add 1 T. alfredo sauce mixture, 1.5 oz. chicken, top with 1 tablespoon of peppers.

4. Sprinkle 1 oz. mozz. cheese on top of flatbread.

5. Place in oven at 350 for about 5 minutes to crisp the flat bread and melt cheese.

6. Serve on sheet pan.